

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	13 April 2020		
	DAY	Монтн	YEAR
Requested by:	Kevin Vargas, Cons	stituent Liaison	
1	NAME	Post	TION
Transmitted by:			
	Christopher Jones	s, AOC	
	NAME	Post	TION
Were electronic files sent?			
YES ☑	No □		
How many people are curren	ntly being cohorted/qu	arantined due to sick	xness?
Number of people currently	cohorted/quarantined	due to sickness:	0
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	st recently formally co	unted in this facility	?
Number of people mo	ost recently formally c	ounted in the facility	525
How many people formally	counted in this facility	describe themselves	s as the following gender?
Female: 15			
<i>Male:</i> 510			
Nonbinary: N/A			
Prefer not to say: N	/A		



How many people formally counted in this facility describe themselves as transgend
Number of people that describe themselves as transgender: 19
How many people have been brought into the facility this week?
Number of people brought into the facility this week: 23
How many people have left the facility this week? As of Monday 4/13
Number of people who left the facility this week: 21
How many people and where did those who left the facility go?
Released into community: N/A
Formally removed from the United States: N/A
Moved to other facility: N/A
Other: N/A
How many people are currently being housed in the Annex?
Number of people who are being housed in the Annex: 71
Female: 14
Male: 57
DOCUMENTS RECEIVED:
Daily Kitchen Opening and Closing Checklists
Received $oldsymbol{oldsymbol{arphi}}$ Not Received \Box
Daily Foods Production Service Records
Received $m{ riangle}$ Not Received \Box
Temperature Logs
RECEIVED $m m m m m m m m m m m m m $
Law and Leisure Library Logs
Received $m m m m m m m m m m m m m $
Medical Staffing Update
Received $oldsymbol{ abla}$ Not Received \Box

SUPPLEMENTAL NOTES:

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing.

Current status of staff and hiring:

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 1. Medical Administrative Assistant
- 14-RN's
- 12-LPN's
- 1-MD, additional MD in clearance process
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 4-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 5-Agency RN's

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 4/6-4/10 were provided. Each dorm averaged from 3-5 detainees accessing the library

COUNTS:

6 detainees in Restrictive Housing Unit

COVID-19 UPDATES:

2 ICE personnel in Aurora Contract Detention Facility confirmed COVID-19 tested positive

POD A3 is no longer in cohort.

No COVID-19 cases for Detainees

3 confirmed COVID-19 cases for GEO staff

GEO staff are not considered federal employees since they are employeed through a private company. Therefore, GEO employees are not counted as ICE employers. These COVID cases won't be seen on ICE.gov nor on government statistics. ICE is reporting GEO cases to tri-county, and they will also give Congressman Crow's office updates on GEO cases moving forward.

ICE has started to move detainees to open spaces – ICE goal is to get the jail population down to 75% of what the numbers are normally are

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2019		
	BREAKFAST	LUNCH	CYCLE 1 WEEK-AT-A-GLAN(DINNER
MONDAY	Dry Cereal	Chicken Leg Quarter	Fideo w/ Meat Sauce
	Scrambled Eggs	Cream Gravy	Green Beans
	Diced Potatoes	Whipped Potatoes	Tossed Salad
	Tortilla	Carrots & Peas	Dressing
	Salsa	Pinto Beans	Garlic Bread
	Margarine	Margarine	Fruit
	Sugar	Fruit Cobbler	Fortified Sugar Free Beverage
	Coffee	Fortified Sugar Free Tea	
***	Milk 2 %		
TUESDAY	Dry Cereal	Stir-Fry	T-Ham Macaroni Cheese Casserole
	French Toast	Mixed Vegetables	Beans
	Syrup	Rice	Cabbage
	Turkey Sausage	Tossed Salad	Combread
	Margarine	Dinner Roll	Margarine
	Sugar	Margarine	Brownie
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %	Dressing	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -
WEDNESDAY	Farina	Beef and Bean Burrito	Polish Sausage
	Coffee Cake	Spanish Rice	Refried Beans
	Turkey Sausage	Hominy	Grilled Potatoes
	Fruit	Salsa	Salsa
	Sugar	Cheese	Tortilla
	Coffee	Combread / Margarine	Peaches
	Milk 2 %	Tossed Salad / Dressing	
	Margarine	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Cream of Rice	Fajita w/ Tortilla	ALL COMMENTS
	Pancakes	Grilled Onions & Bell Pepper	Chicken Patty
	Syrup	Spanish Rice	Green Beans
	T-Ham, Sliced	Salsa	Corn
	Margarine	Garden Salad/Dressing	Potatoes
	Sugar	Refried Beans	Margarine
	Coffee	White Cake / Iced	Roll
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
RIDAY	Oatmeal	Taco Meat	
	Scrambled Eggs	Com	Tuna Salad
	Cream Gravy	Pinto Beans	Potato Wedges
	Biscuit	Salsa	Mixed Vegetables
	Margarine		Shredded Lettuce / Dressing
	Sugar	Shredded Lettuce	Bread
	Coffee	Shredded Cheese	Ketchup
	Milk 2 %	Tortillas	Yellow Cake
ATURDAY		Fortified Sugar Free Tea	Fortified Sugar Free Beverage
AI UNDAI	Dry Cereal	Chicken Salad	Salisbury Steak
	Fried Eggs	Vegetarian Beans	w/ Gravy
	Bread / Margarine	Corn Salad	Rice
	Fresh Fruit	Lettuce	Greens
	Jelly	Bread	Salad w/ Dressing
	Sugar	Pineappie Cake	Combread
	Coffee	Fortified Sugar Free Tea	Margarine
(NID AN)	Milk 2 %		Fortified Sugar Free Beverage
INDAY	Oatmeal	Turkey Ham, Sliced	Beef and Bean Burrito
	Scrambled Eggs	Potato Salad	Spanish Rice
	Creamed Meat Gravy	Coleslaw	Refried Beans
	Diced Potatoes	Lettuce	Salea
	Biscuit	Onion Slice	Lettuce
	Margarine	Bread	Dressing
	Sugar	Salad Dressing	Cheese
		-	4.16696
	Coffee	Mustard	Cake

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	Pl	Л		Comme	ents		
×	No	Yes	No	Yes					
All areas secure, no evidence of theft		V	AT SEA						
Workers reported to work, no open sores		1		X					
no skin infections		V		X					
no diarrhea		1		X					
Kitchen is in good general appearance		×		X					
All kitchen equipment operational & clean		V		×					
All tools and sharps inventoried		1		X					
All areas secure, lights out, exits locked	1			×					
DISH MACHINE		Temp	eratui	·e	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications			Break		152	182			
and chemical agent used in Final Rinse			Lune	ch	155	185			
			Dinn	er	159	187			
POT and PAN SINK		Temp	eratur	e	Wash 110 °F+	Rinse 110	°F+ 2	00 p	nm
Final Rinse Temps determined by chemical agent used			Break		117	115			ppr
			Lunc	ch	110	112	1	200	ppn
			Dinn	er	159	121			DAN
FREEZER and WALK-IN	To	emper	ature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-i 35-40	n 2	7 1
Record temperatures, Freezer and Walk-ins				AM	-0.9		38	F	
Record temperatures, Freezer and Walk-ins				PM	75	36	39	-+	
DRY STORAGE	Temp	eratur	e 45-8		Spice Room	Store Rm		-	
Record temperatures Dry Storage Areas				AM	42	Colt		_	
Record temperatures, Dry Storage Areas				PM	64	64			
Water Temps & Handwash Areas	AM	1	PN	1				_	
	105-12	0 °F	105-12	20 °F	work ord	e in 1	o Cix		
	172		170		DOOLE CLO		C 4-17		
ignature, Cook Supervisor (AM)	6/2	20	A	R	re, Cook Supervi		6		, r

Signature, Cook Supervisor (AM)

DATE

POOD SERVICE MANAGER

DATE

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ים ועם	AFKIL UO, 2U2U	- 1	MONDAY	\ \ \ \	BR	BREAKFAST		CYCLE:	崗	Н	
Frepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items		DL F	Prod	Over
+030+	Dry Cereal	1 cup	S BX C	07/20	4	VEGETARIAN	Dry Careal	0 0	+		3
X 2 1	Scrambled Eggs	1/2 cup	N S X	080	7		Serambled Eco	4		3577	20
Male I	Diced Potatoes	1/2 cup))))	38	000		Steam Poteto	1/9 0 1/1			1
	Tortilla	2 each	2 rax	239	RT		Bread	3	12	125	16
	Salsa	1/2 cup	14 13V	0	2		Salsa	1-1		1	In
9	Margarine	1 pat	電 Gx D	33	120		Varoarina	The total	7 -	Sir Constant	
7 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Sugar	2 pkts	1497	233	RT)		O A A	1
No X	Coffee	8 oz	0.35	220	200			2	1	WC.2W	16
535	Will- 90%	C		=	\\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\		Carree ruit	1/2 c	7 / 10 / 10	757	1
) -	1VIIIK 270	8 0Z	100	7170	2		Coffee	8 oz E	000	8	to
				-			Milk 2%	8 oz 141	0/1	0770	
Portions verified by:	rified by:		2	Meal Cou	nt Docum	Count Documentation	SERVICE DOCUMENTATION	TATION			T
	- AB / -		Population		(B)	Staff					
Signature:	Warth	ζχ.	Population -ICE	110	20		First cart out:	STIC			
	Cook Supervisor		MARSHALLS 5	2) SSL6		Labeled &		377			
Signature:	V		Call Dagles			(100	,		
	Food Service Manager	٠	Test Travs	×ſč		Refrigerated	Signature	1/100	2	1	
Prepared by:	Johnny Sack		HS SNACK		Sack	nny Sa	MEAI	MEAL TRAY SET UP	Jan 17	\setminus	T
	Proteins	2 - 20z	Protein	1 oz	TEST	Mean Counts			-		
	Bread	4 slices		2 slices		Test Sacks	200	325	$\frac{\mathcal{S}}{\mathcal{D}}$	アクグノ	
	Fruit	1 each	HYPER CALORIC	RIG	CALL			200		2	`
	Drink	1 each	Protein 2	2 2oz	BACK						T
			Bread 4	4 slices		Labeled &		~	JAN HILL	3	
				1 each	TOTALS	Refrigerated	36000	 {	Z	5	
Rev 02/2020 mps	S		Drink/	1 each		Yes	}		2,0	\	
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DATE	CARROLL DE 2020	20	MONDAY	AY		LUNCH		CYCLE:	LE:	-	
Prepared	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health		DI	Prod	Over
. 60		Size		Prep	Temp		Menu Items		Temp	Qty	Prod
Gutient	Chicken Leg Qtr	4 oz	33 pms 66 30	0. so	980	VEGETARIAN	Baked Chicken - No Skin	4 02		3 cm	1
Nagh	Cream Gravy	1/4 cup	3	0700	190.0	TPeanut Butter Salad	Salad			2	1
Z BY	Whipped Potatoe	1/2 cup	1,000	0630	1630	3 oz	3 oz Whip Potato	1/2 c	1880	100	,
C. D. B. C.	Pinto Beans	1 cup	30	05%	1,85		Pinto Beans	\vdash	1861	200	20%
1	Peas & Carrots	1/2 cup	33	0830	1881		Peas & Carrots		1800	(0)	Com
SARCE !	Margarine	1 pat	8	080	35	Bread	Diet Dressing	1 02	RT	+	-
Lend my	Fruit Cobbler	1/2 cup	12 puns	0850	27	4 slices	4 slices Margarine	2 pats	RT	3	1
DU WOLL	Unsweetened Tea	8 oz	Si,	080	40		Esse Fruit	1 ea	RT	3000	
3					62		Unsweet Tea	8 oz	F	GF.	
Portions verified by:	rified by:			Meal Cor	int Docum	Count Documentation	SERVICE DOCUMENTATION	NOTTATION	4		
			Population		2	Staff 18					
Signature:	KEER		Population -ICE	-ICE 546	e		First cart out:	0801			
	Cook Supervisor		MARSHALLS		56	Labeled &	Last cart out:	1150			
Signature:	to Consult		Call Backs 1C	Õ		70	Signature	7	1		
ŗ	Food Service Manager	ľ	Test Trays $oldsymbol{\ell}$	G		No		200	ā		
Frepared by:	Johnny Sack		HS SNACK		Sack meal	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	SET UP		
	Proteins	2 - 2oz	Protein	1 oz	TEST			7.	r	1/2.2.1	T
	Bread	4 slices	Bread	2 slices		Test Sacks		The state of the s		Mushea P	7
	Fruit	1 each	HYPER CALORIC	ORIC	CALL		Carrots	0000	!	(2) (1800)	\$
	Drink	1 each	Protein	2 - 2oz	BACK					3	
			Bread	4 slices		Labeled &			(-	(
			Cookie	1 each	TOTALS	Refrigerated	Chacker				
Rev 02/2020 mps	S		Drink	1 each		Yes No					



DATE: Menu Items si	Serv size	MONDAY Amt Prep Pr	AY Begin Prep	Menu Temp	DINNER Special Instructions	Diet For Health Menu Items		CYCLE: 1 DL Prod Temp Qty	Prod Qty	Over Prod
	1/2 cup	20,05	1400	182	VEGETARIAN	Fidelo	1 c	1873	26,0	0
w/ Meat Sauce	1/2 cup		1100	2010	Cheese	Cheese w/ Meat Sauce		3	2775	6
Sandaval - Green Beans	1/2 cup		1200	Bos	3 02	3 oz Green Beans	1 c	2000	70us	0
Kodriggez Tossed Salad	1/2 cup		17,00	370	Fidelo	Fidelo Tossed Salad	1 c	279	36.10	0
Dressing	1 02	300	(yos	RT	1 cup	1 cup Diet Dressing	1 pkt	RT	8	0
Garlic Bread	2 slices	\$ Pack 1400	1400	$\mathbf{R}\mathbf{T}$	Meatless Sauce Bread	Bread	<u>a</u>		70/8	0
Islam - Fruit	1/2 cup	60 DIS	iyoo	38	1/2 cup	1/2 cup Margarine		Т	000	
Hossain-Drink w/Vit C	8 oz	14,000	(300	370	•	Canned Fruit	+	0	300) (
						Unsweet Drink	+			
Portions verified by:			Meal Co	unt Docum	Count Documentation	SERVICE DOCUMENTATION	NTATION			
		Population	ation 583	a	Staff			-1		
1	R	Population -ICE 527	-ICE 52	7		First cart out:	1600			
Cook Supervisor	7	MARSHALLS	LS 56		Labeled &	1 ~	1620		Ì	
Sugares		Call Backs G			Refrigerated		4	18	K	
Food Service Manager	S	Test Trays	2		Yes) No)		7		
Johnny Sack		HS SNACK	—	Sack meal	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	SET U		
Proteins	2 - 20z	Protein	1 oz	TEST						
Bread	4 slices	Bread	2 slices		Test Sacks) > -)	
Fruit	1 each	HYPER CALORIC	ORIC	CALL		J. ERRAS	10010		とうこ	,
Drink	1 each	Protein	2 - 20z	BACK						
		Bread	A slices		Labeled &	7		CI 0/010	0	
		Cookie	1 each	TOTALS	Refrigerated	(2/ fax		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	į (
		Drink	1 each		Yes No			していてん	ή	



OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	PN		: 020 ()AN	Comme	- Constitution of the last		
	No	Yes	No	Yes	1				
All areas secure, no evidence of theft		X	76 8						
Workers reported to work, no open sores		1		X					
no skin infections		6		X					
no diarrhea		X		X					
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		×		34					
All tools and sharps inventoried		Z		×					
All areas secure, lights out, exits locked	1 (3) 31 731			X					
DISH MACHINE		Temp	eratur	e	Wash 150+	Rinse 18	0+		- The second
Temperature according to manufacturer's specifications			Break	fast	155	184			
and chemical agent used in Final Rinse			Lunc	h	154	1957		***************************************	
			Dinn	er	160	190		-	Mary 4
POT and PAN SINK		Tempe	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	nm
Final Rinse Temps determined by chemical agent used			Break	fast	112	115		Dec	2200
			Lunc	h	114	117		200	PPIN
			Dinn	er	110	114		200	DDO
FREEZER and WALK-IN	T	emper	ature		Freezer 0°F	Walk-in	Wal	lk-in 2	PIL
			mtui C		Or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-2	36	38	3	
Record temperatures, Freezer and Walk-ins				PM	~ (-, 1)	36	3.	7	
DRY STORAGE	Temp	eratur	e 45-8	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	62	Go			
Record temperatures, Dry Storage Areas				PM	GE.	GO GB			
	AM	1	PN	1					
Water Temps & Handwash Areas						11			
Water Temps & Handwash Areas	105-12				work and	erin			

W/WA	4/7/2
Signature, Cook Supervisor (AM)	DATE
2. Voserus	4/8/20
(FOOD SERVICE MANAGER	DATE

Signature, Cook Supervisor (PM)

rev 02/2020 mps



Sacure Services in

Over Prod 0 (1) 0 1-1 8 sm φ to be to be Prod Qty OB MEAL TRAY SET UP Temp CYCLE: S DL RT7 り 士 $\mathbf{R}\mathbf{T}$ # 300/36 SERVICE DOCUMENTATION 1/2 c 1/4 c2 pks 1 pat 8 oz 8 oz 2 slDiet For Health Joseph Corect Menu Items Sausage Link First cart out: Genned Fruit French Toast French Toast Last cart out: Bran Flakes 4 slices Diet Syrup Pranut Butter Margarine 1 oz Sugar Sub Signature Milk 2 % Coffee Special Instructions VEGETARIAN å Meal Counts Johnny Sack BREAKFAST B Staff Refrigerated Refrigerated Test Sacks Meal Count Documentation Labeled & Labeled & Yes Yes Menu TOTALS Temp 2 30 BACK TEST Sack meal CALL RT RT Population (8) Population -ICE 625 0230 220 Begin Prep 2 slices each 2 - 2oz4 slices 6 1 each MARSHALLS < HYPER CALORIC TUESDAY Call Backs 📈 Test Trays 📿 HS SNACK 交のた人 Amt Prep 2 72 W をえよ ひなべ 10 Kg S C 80X Protein Protein Cookie Bread Bread 野間 1/4 cup 2 slices 2 each 2 pkts 1 cup 2 - 20z4 slices Serv 1 pat 1 each 1 each size 8 oz 8 oz APRIL 07, 2020 Food Service Manager Menu Items T-Sausage Links Johnny Sack Cook Supervisor Proteins French Toast Drink Fruit Dry Cereal Francisco Margarine Milk 2% Portions verified by: Syrup Coffee Sugar Prepared by: Deleg Prepared by: Rev 02/2020 mps DATE: Palso Signature: Anne Signature: 10 PB 012× Kayo



Secure Services

DAME.	בסכ דס זזתת א							5		VICES	
DATE:	AFKIL 07, 2020	- 1	TUESDAY)AY		LUNCH		CY	CYCLE:		
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health	ealth	DI	Prod	Over
dean	Stir Fly	4 02	130 165	(X)()	1970	VECETABIAN	Mend 165		1emp	ety •	Prod
Totachi	Wixed Vegetables	1/9 0320	1	3	10101	MENTERPAIN	Daked Unicken	4 oz	97/	165	Silv
(D.	dno 7/1	0 CG/C	0000	175	187 Beans	87 Beans Mix Vegetable	1 c	056	Care	S S
10100mg	Kice	1/2 cup	75005-1	05.50	25	1 cup Rice	Rice	1/2 c	1910	Sax	1000
603	Tossed Salad	1/2 cup	2007	0930	390		Tossed Salad	- C		1/2/	in i
	Dressing	1 oz	Thease	0900	RT		Diet Dressing	1 nb+	1_	1200	1/10
Como O	Dinner Roll	1 each	25call	0020	RT	Dinner Roll		1 pag	T	7 1/18	11/4
	Margarine	1 pat	1 core	0060	36.	2 each	2 each Margarine	T Pod	\top	2500	7///
	Unsweet Tea	8 oz	. Joine	0830	270	Saimonno Mage	of Ferral	1 par		2007	1//0
						57 Margarine	54 Margarine Canned Fruit	1/2 c		202 202	11/1/
						2 pats	2 pats Unsweet Tea	8 oz	370	30 Car	WA
					-			1		1	T
Portions verified by:	ified by:			Meal Co	Count Docur	Documentation	SERVICE DOCTIMENTATION	TENTATIO			
	0 : 1		Population		N	Staff S			3		
Signature:	Mallow		Population -ICE	-ICE 628	20		First cart out:	001.01			
,	Cook Supervisor		MARSHALLS			Labeled &	Last cart out:	11.16			
Signature: (to Josephy		Call Backs	2		Refrigerated	Signature	110			
	Food Service Manager	r	Test Trays	D		(Yes) No	Translava	7000			
Prepared by:	Johnny Sack		HS SNACK		Sack	Johnny Sack	ME	MEAL TRAY SET UP	SET U	 	
	Proteins	2 - 2oz	Protein	1 02	TEST	Composition of the control of the co					
	Bread	4 slices	Bread	2 slices		Test Sacks	Mines	(5) gec)	- -	Dica	
	Fruit	1 each	HYPER CALORIC	OBIC.	CALL		Vegetale)	
7	Drink	1 each	Protein	2 - 2oz	BACK						
\		and the	Bread	4 slices		Labeled &	Smuc		25	2 AS	
Rev 09/0000 mm			Cookie	1 each	TOTALS 1	Refrigerated	110			<u>.</u>	
11.0202 (11.ps			<i>D</i> rink	I each		(Yes) No	SO S				



DATE:	APRIL 07, 2020	0	TUESDAY)AY		DINNER			CVCTR	-	
Prenared by:	Monn Itoms	Serv	د ۲ م	Begin	Menu	Special Instructions	Diet For Health	± 1		Dang	
for pointing		size	Amt Frep	Prep	Temp			8	Temp	P. Fou	Prod
Anders! 7	T-Ham and	1 cup	13 PMS	~	188	VEGETARIAN	T-Ham &	1 c	1920	327K	
	Macaroni Cheese					Macaroni	Macaroni Macaroni Cheese		502	5	
Sandaval - Beans	Beans	1 cup	RPUS	100	3-07	and Cheese	Beans	0	2040	12Px	1
Comez-	Cabbage	1/2 cup	BINS	9	lqq°	1 cup	Cabbage		000	APIX) -
Balahana- Cornbread	Cornbread	1 piece	15agg	202	RT	1	D			10	-
- Vigir	Margarine	1 pat		1400	370		Margarine	1 pat	N 02 0	2	0
Kodriguez-Brownie	Brownie	1 piece	Spoots	1400	RT		Canned Fruit	1/2 c	RT	3	0
H0550111-	HOSSON N- Drink w Vit C	8 oz	, Hocs	1300	85	32	Unsweet Drink	8 oz	300		0
				· · · · · · · · · · · · · · · · · · ·					1		
Portions verified by:	ified by:	_		Meal Cor	int Docur	Count Documentation	SERVICE DOCUMENTATION	NTATIC	Z		
	(c	\	Population		- 1	Staff					
Signature:	4. 100/1V		Population -ICE	-ICE COL	21		First cart out:	35			
	Cook Supervisor	2	MARSHALLS	10.00		Labeled &	Last cart out:	1			N
Signature:	Food Service Manager		Call Backs	50		ited	Signature			Beren .	
			בכבם דומלם		Contraction	I res I No				-3	
Prepared by:	Johnny Sack		HS SNACK	L.al	Sack	Meal Counts	MEA	L TRÁ	MEAL TRAY SET UP	T	
	Proteins	2 - 2oz	Protein	1 02	TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	*Par				
	Fruit	1 each	HYPER CALORIC	ORIC	CALL						
	Drink	1 each	Protein	2,20z	BACK						
			Bread	4 slices		Labeled &	\tau_{map} \text{e}^{m}				
			Cookie	1 each	TOTALS	Refrigerated	in the second				
Rev 02/2020 mps			Drink	1 each		Yes No	- Comment		< \ \		



OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	PN	vI N		Commo	ents	- April	
	No	Yes	No	Yes					
All areas secure, no evidence of theft		./							
Workers reported to work, no open sores		>		4					
no skin infections		1		X					
no diarrhea		X		V					
Kitchen is in good general appearance		<							
All kitchen equipment operational & clean		V		1					
All tools and sharps inventoried		2		1					
All areas secure, lights out, exits locked				1					
DISH MACHINE		Гетр	eratur	e	Wash 150+	Rinse 18	80+		· · · · · · · · · · · · · · · · · · ·
Temperature according to manufacturer's specifications			Break		152	121			···········
and chemical agent used in Final Rinse			Lunc	ch	154	162		h	
			Dinn	er	151	183			
POT and PAN SINK		Гетр	eratur	e	Wash 110 °F+	Rinse 110	야+	200 J	nm
Final Rinse Temps determined by chemical agent used			Break		112	118	-		
			Lunc	h	114	115		5,00	pm
			Dinn		111	112		200	TPN
FREEZER and WALK-IN	Te	mner	ature		Freezer 0°F	Walk-in	Wol	200 k-in 2	ppm.
	10	mper	ature		Or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-3.2	36			
Record temperatures, Freezer and Walk-ins				PM	-403	37.2	38 38	-3	
DRY STORAGE	Tempe	ratur	e 45-8	80 °F	Spice Room	Store Rm		Example 1	
Record temperatures Dry Storage Areas				AM	62	64			
				PM	66	64			
Record temperatures, Dry Storage Areas							i .		
Record temperatures, Dry Storage Areas	AM		PN	_					
	AM 105-120		PM 105-12	0 °F					

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)



DATE:	APRII. 08. 2020	c	WEDNESPAY	FISHA	1	RRFAVTACT		OXX		+	
			X	AND TOTAL	1/	I CHANGE TO I		715	CICLE.	-1	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menn Items	lth	DL	Prod	Over
Aring	Farina	1 cup	84	950	160	VEGETARIAN	Farina	9	4 0/	2 60	Linga
togory [Turkey Sausage	2 oz	89	0330	2.56x	Eggs.	Turkey Sausage		162	Johns	8 -
シ シ シ シ シ シ	Coffee Cake	1 piece	120	Ğ	\$(9 ans	2 each	Bread	2 sl	RT	100	2
	Fruit	1/2 cup	0	DB	(eex	Coffee Cake	Diet Jelly	-42	K	8	d
Marder (Margarine	1 pat	40 6	830	l Bx	2 pieces	2 pieces Margarine	+	CI	X	Q
0	Sugar	2 pkts	4	830	RT	Margarine	Margarine Canned Fruit	1/2 с	42	375	
いいろして	Coffee	8 oz	400	88	YERK	1 pat	1 pat Sugar Sub	2 pkts	RT	104m	1
	Milk 2%	8 oz	40,0	926	100	Fruit	Fruit Coffee	8 oz	100	0.35	
			K		7	1/2 cup	1/2 cup Milk 2%	8 oz	3	70	
Portions verified by:	fied by:			Meal Co	ant Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIC	Z		
	1/2		Population	V	839	Staff 🖉			F		
Signature:	1 Part		Population -ICE		533		First cart out:	25			
*	Cook Supervisor	~	MARSHALLS 6	£SST	.\	Labeled &	Last cart out:	530		2	
Signature:	T) Jangue		Call Backs	N	31	Refrigerated	Signature //	C			
	Food Service Manager	r/	Test Trays	رد ا		Yes No	7	1			
Prepared by:	Johnny Sack		HS SNACK	Σ	Sack	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	SETU	J.P	
	Proteins	2 - 2oz	Protein	707	TEST		7				T
	Bread	4 slices	Bread	2 slices		Test Sacks	750	15	Ž	1	9
	Fruit	1 each	HYPER CALORIC	ORIC	CALL		, 1,	13/61	_	, b	
	Drink	1 each	Protein	2 - 20L	BACK					8	
			Bread	4 slices		Labeled &	J. Crop	\	3,		
			Cookie	1 each	TOTALS	Remigerated	1) ()	}	
Rev 02/2020 mps			Drimk	1 each		Yes/ No)		



Secure Services This

DATE:	APRIL 08, 2020	0	WEDNESDAY	ESDA	 	LUNCH		CA	CVCT F:	-	
Prepared by:	Mosses Items	Serv		Begin	Menu	Special Instructions	Diet For Health]th	Ē	Tree de	
r repared by:	Mena Irems	size	Amt Frep	Prep	Temp			us us	Temp	r roa Otv	Prod
Comer	Burrito, Beef/Bean	4 oz	10 bx	300	06×1	VEGETARIAN	Ground Turkey	4 oz	206/	100%	Mis
Godong	Spanish Rice	1/2 cup	Les Coll	0830	0561	Cheese Burrito Rice	Rice	1/2 c	0261	L. Scale	10%
(ow)	Hominy	1/2 cup	6 COR	0000	1930	4 oz	4 oz Hominy	1/2 c	1930	beau	1 A A
(Tang)	Salsa	1/4 cup	YOK	0000	390		Salsa	1/2 c	340	4 CMC	4///
Remo	Cheese	1 02		0830	390	Hominy	Hominy Tortilla	2 ea	RT	-	WITH
	Salad	1/2 cup	2 Score	0915	390	1 cup	1 cup Margarine	1 pat	390	_	4/14
	Dressing	1 oz	1.25can	0%0	KZ		Garden Salad	1 c	360	1 \	1/1/2
	Cornbread	1 each	1.5 con	0930	RT		Diet Dressing	1 pat	RT	///y	MA
	Margarine	2 pats	leage	2360	320		Canned Fruit	1/2 c	11/1/		1/19
/	Unsweet Tea	8 oz	,30 cosc	00,00	370		Unsweet Tea	8 oz	32	.30 Ce	MA
Portions verified by:	ified by:			Meal Cor	unt Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIC	N N		
	0		Population		0	Staff 1					
Signature:	100/00/	P.	Population -ICE	-ICE ST	. 28		First cart out:	00:00			
	Cook Supervisor		MARSHALLS	CS ST		Labeled &		11:18			
Signature:	L Corpus		Call Backs			ited	Signature	1001	0	2	
	r ood Service Manager-	2	Test Trays	7		(Yes No					
Prepared by:	Johnny Sack		HS SNACK	M	Sack meal	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	Y SET U	J.	
	Proteins	2 - 2oz	Protein	1 02	TEST			77			T
	Bread	4 slices	Bread	2 slices		Test Sacks		50100		1 mon	
	Fruit	1 each	HYPER CAL	CALORIC	CALL		\$75 9	Se	X	[] - - - -	
7	Drink	1 each	Protein //	2 - 2oz	BACK				10.00	0	
			Bread	4 slices		Labeled &			(SC C)	KEEK KEN WITH	2
			Cookre	1 each	TOTALS	Refrigerated			(260		
Rev 02/2020 mps			Drink	1 each		(Yes) No			201.50		



DATE:	APRII. 08. 2020	C	WEDNESDAY	FSDA		DIMMED		CAY,	CAYOT E.	+	
		-1				ALTINITA		CIC	יקרוט	-	
Prepared by:	Menu Items	Serv	Amt Prep		Menu	Special Instructions	Ö	alth	ΠŒ	Prod	Over
		SIZE			Temp		Menu Items	us	Temp	Qty	Prod
Ir.	Polish Sausage	4 oz	S	48	100	VEGETARIAN	Hamburger	4 oz	165	1 Acm	
	Refried Beans	1 cup	7	1100	190	Cheese	Beans	1 c	190	1,001	2han
/-E	Grilled Potatoes	1/2 cup	S	1100	165	3 02	Carrots	1 c	105	- Delan	1
in a	Salsa	1/2 cup	400	Dene	133		Margarine	1 pat	100	125	
1/-	Tortilla	2 each	Sr	1400	RT	Grill Potatoes Salad	Salad	1/2 c	600	1 3	
M	Canned Fruit	1/2 cup	S	DONE	23	1 cup	1 cup Diet Dressing	1 pkt	100	32	\
Sar.	Drink w Vit C	8 oz	5000	1200	E CE		Tortilla	1 ea	00	73	
97						Tortilla	Canned Fruit	1/2 c	33	700.	3
	Annual region of the state of t				The state of the s	4 each	4 each Unsweet Drink	8 oz	F	Z.o.K	1
Portions verified by:	ified by:		289	Meal Co	unt Docu	Count Documentation	SERVICE DOCUMENTATION	ENTATIC] Z		
	17/		Population	100	力	Staff 10					
Signature:	Murell		Population -ICE	1-ICE	\$ 532		First cart out:	18	6		
	Cook Supervisor		MARSHALLS	75 ST		Labeled &	Last cart out:	100		20	
Signature.	Scragum		Call Backs	B		Refrigerated	Signature	4	1_1	e e	
	Food Service Manager	T	Test Trays	Ų		Yes No)	7			
Prepared by:	Johnny Sack		HS SNACK	2	Sack meal	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	Y SET U	<u>ا</u> ه	
	Proteins	2 - 20z	Protein	1 02	TEST						Γ
	Bread	4 slices	Bread	2 slices		Test Sacks	0			,	
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		Sold	2/2	TOX		4
	Drink	1 each	Protein	2 - 2oz	BACK						
			Bread	4 slices		Labeled &	(£+		4	 }
			Cookie	1 each	TOTALS	Refrigerated		-	\	_	
Rev 02/2020 mps			Drink	1 each		Yes No	TACK		DON'T	T. C. C.	



OPENING and CLOSING CHECKLIST

Shift Checklist	A	N./	PI		:0149 AN				
Sint Checklist	No	Yes		-		Comme	ents	_	
All areas secure, no evidence of theft	110	res	No	Yes				_	
Workers reported to work, no open sores		X	- Mile						
no skin infections		X	-	-					
no diarrhea		×		/	<u> </u>				
Kitchen is in good general appearance		· Sylven		-					
All kitchen equipment operational & clean									
All tools and sharps inventoried		~		-					
All areas secure, lights out, exits locked				/					
DISH MACHINE	_	Гетр	erstui	·p	Wash 150+	Rinse 18	0_	NO. OF THE LOCAL PROPERTY OF THE LOCAL PROPE	
Temperature according to manufacturer's specifications			Break		160	182	107	Mary Alle Areas	
and chemical agent used in Final Rinse			Lune		155	95	-		
			Dinn		155	125			-
POT and PAN SINK	7	Гетр			Wash 110 °F+	Rinse 110		200 -	
Final Rinse Temps determined by chemical agent used			Break			1/3		200 F	
PRATE OF ALL PRINTS IN THE ARREST			Lunc		1/2	1/2)	200	MV
			Dinn		116	1.0	N N	200	pm
FREEZER and WALK-IN	То	man ou			Freezer 0°F	Walk-in	337.1	200	MA
TREEZER and WALK-IIV			Or below	35-40 °F		k-in 2 40 °F			
Record temperatures, Freezer and Walk-ins			-2	36	38				
Record temperatures, Freezer and Walk-ins				PM	-301	38.3	3		
DRY STORAGE	Tempe	ratur	e 45-8	80 °F	Spice Room	Store Rm	2,7	- 7	
Record temperatures Dry Storage Areas				AM	63	64			
Record temperatures, Dry Storage Areas				PM	65	70			
Water Temps & Handwash Areas	AM		PN	1					
	105-120		105-12						
	-		171						

Signature, Cook Supervisor (AM)	4/9/20 DATE 20	Aturell 49-20 Signature, Cook Supervisor (PM)
FOOD SERVICE MANAGER	4 C ZO DATE	3



Over Prod 100 1 Secure Services 5 Prod Oty T MEAL TRAY SET UP Temp CYCLE: N RT RT9 0 SERVICE DOCUMENTATION 2 pks 1/2 c1 pat 1/4 c8 oz 2 oz 8 oz 2 ea Diet For Health Menu Items Par Mas Genned Fruit & First cart out: Last cart out: Turkey Ham Bran Flakes 2 each Diet Syrup Margarine Sugar Sub Signature Pancakes Milk 2 % Coffee Special Instructions BREAKFAST 17- Eggs VEGETARIAN Š Johnny Sack Meal Counts Staff Refrigerated TOTALS Refrigerated Test Sacks Meal Count Documentation Labeled & Labeled & Yes Yes Menu Temp Sack TEST BACK CALK 5 meal RTPopulation SES Population -ICE 53 5450 Begin Prép THURSDAY 2 slices 4 slices 1 each 2 - 20z1 each Loz HYPER CALORIC MARSHALLS Call Backs 📈 Test Trays HS SNACK らか Amt Prep LI RX 3 # Protein Protein Cookie Bread. Bread Drink 1/4 cup 2 each 1 cup Serv 1 pat $2 \, \mathrm{pks}$ 4 slices each size 2 - 20z1 each 2 oz8 oz 8 oz **APRIL 09, 2020** Food Service Manager Turkey Ham, Slice Menu Items Johnny Sack Cook Sugervisor Cream of Rice Proteins Bread Drink Frait Margarine Pancakes Milk 2 % Portions verified by: Syrup Coffee Sugar Prepared by: Solo Prepared by: Rev 02/2020 mps DATE: 3045 Signature: Signature ANS FESTE P まる



								Ş	Secure Services The	ryices in	
DATE	APRIL 09, 2020	- 1	THURSDA	SDAY		LUNCH		CYC	CYCLE:		
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menn Tems		DI	Prod	Over
, 00	Fajitas	4 02	140 165 0700	0010	188.1	VEGETARIAN	Faiita Meat	PO F	i ogj	27 8	rroa
Har A	Grilled Onions	1/4 cup	1 bags	0800	188.1	36) Cheese	Cheese Grill Onions	+	200	1254	
•	Grilled Peppers		305	080	33		3 oz Grill Peppers		200		1
Camer	OUM Refried Beans	1 cup	1501bs	00000	1700		Pinto Beans	0	200	1	8
Mondage	Mondack Spanish Rice	1/2 cup	S	080	(1650)	Spanish Rice Salsa	Salsa	U	75.0	1 man	Ten l
Sepa S	Salsa	1/2 cup	465	0930	RT	1 cup	Tortilla	+		400	
1000 C	Tortilla	2 each	36	0830	RT		Garden Salad	1/2 c	T	3 8	
3	Garden Salad	1/2 cup	3,60	0830	40	Tortilla	Tortilla Diet Dressing	1 pkt	T	in the second	l
3	Dressing	1 oz	202	080	RT	4 each	4 each Fresh-Fruit	1 ea	T	3 5	
7.0	White Cake/ Icing	1 piece	11 pan	0830	RT		Unsweet Tea	8 02	40	25	
Labor.	Tea	8 oz	02.	080	Z				3		
Portions verified by:	ified by:			Meal Co	int Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIO			
			Population	ution 588	Çe	Staff 3			:1		
Signature:	Lened		Population -ICE	17.7	le		First cart out:	520			
	Cook Supervisor		MARSHALLS	LS 57		Labeled &	Last cart out:	34			
Signature:	X. Caranis		Call Backs	(H)		· T	Signature	F	berry		
	Food Service Manager	, I	Test Trays	<u>E</u>		No		2	5		
Prepared by:	Johnny Sack		HS SNACK		Sack meal	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	SET UF		
	Proteins	2 - 2oz	Protein	$1 \rho z$	TEST/						T
	Bread	4 slices	Bread	2/slices		Test Sacks	A 10.0	Direc	•	ST. TO	^
	Fruit	1 each	HYPER CALORIC	ORIC	CALL		Can	Ž	•	55	
	Drink	1 each	Protein /	2 - 2oz	BÁCK				200	3	
			Bread/	4 slices	/	Labeled &	Fartas		ż e	Ŧ	
Rev 09/9090 mps			Coolíie	1 each	FOTALS	erated	The Dalle		Deans	Z,	-
edur o so so so			Drink	l each		Yes No	242407				



DATE:	APRIL 09, 2020	0	THURSDAY	SDAY		DINNER		JAD JAD	CVCT E.	-	
	_			t.		GTT				4	
Prepared by:	: Menu Items	size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth 18	DIC	Prod	Over
~	Chicken Patty	4 oz	50	1430	65	VEGETARIAN	Baked Chicken	4 02	164	[Dwg.	5
E	Green Beans	1/2 cup	25	1200	200	Green Beans	Green Beans Green Beans	-	16.0	3 - 8	1
Est	Corn	1/2 cup	5C0	1200	160	1 cup	Corn	1/9. c	16.7	3 5	2
7/,	Potatoes	1/2 cup	X9	100	165	Corn	Corn Potatoes	1/2 c	100	A Signal	18
1	Roll	1 each	3	1500	RT	1 cup Roll	Roll	1 ea		S	1
200	Margarine	1 pat	S	1780	33	Potatoes	Potatoes Margarine	1 pat	33	79	2
79						1 cup	1 cup Canned Fruit	1/2 c	33	MOM	1
7	Drink w Vit C	8 oz	15pK	1200	った	Roll - 2 each	Unsweet Drink	8 02	7.7	- 5	
Portions verified by:	ified by:		-	Meal Cou	int Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIO	Z	3	
,	4		Population	ution 588	OC.	Staff (7)					
Signature:	Burell		Population -ICE	-ICE 53	orlesson		First cart out:	-	1,5		
	Cook Supervisor		MARSHALLS	TC ST		Labeled &	Last cart out:	-	10		
Signature:	D Dayung		Call Backs	€		Refrigerated	Signature	10	10		
	Food Service Manager	ľ	Test Trays	~		Yes		Σ			
Prepared by:	Johnny Sack		HS SNACK		Sack meal	Johnny Sack Meal Counts	ME	AL TRA	MEAL TRAY SET UP		
	Proteins	2 - 2oz	Protein	1 oz	TEST			0			
	Bread	4 slices	Bread	2 slices		Test Sacks	ς	GIREN		\subseteq	
	Fruit	1 each	HYPER CALORIC	ORIC	CALL		200		K & S		
	Drink	1 each	Protein	2 - 2oz	BACK					,	
			Bread	4 slices		Labeled &				In Con	
			Cookie	1 each	TOTALS	Refrigerated	4		Ć)
Rev 02/2020 mps			Drink	1 each		Yes	100 to	4	100	Ž	



OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	PN		:0236 AM	Comme		30F	
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		X		X					
no skin infections		V		X					
no diarrhea		2		X					
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		1		X					
All tools and sharps inventoried		V		×					
All areas secure, lights out, exits locked	12 TO 10			X					
DISH MACHINE	•	Гетр	eratur	e	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications			Break		156	188			
and chemical agent used in Final Rinse			Lune	ch	155	185			
			Dinn	er	158	190			
POT and PAN SINK	,	Гетр	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	176	110		200	
			Lunc	ch	180	178		200	DOW
			Dinn	er	173	173		200	DOLY
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in	Wal	k-in 2	VY
					Or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-25	3711	3	84	
Record temperatures, Freezer and Walk-ins				PM	-1.6	37.9	3	7.4	
DRY STORAGE	Tempe	eratur	e 45-8	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	65	7-5			
Record temperatures, Dry Storage Areas				PM	63	75 63			
- The state of the									
	AM		Pλ	/I					
Water Temps & Handwash Areas	AM 105-126		PN 105-12						

_ 2Han	4/10/2020
Signature, Cook Supervisor (AM)	DATE
- B. Vaseyur/	4/13/20
FOOD SERVICE MANAGER	DATE

Signature, Cook Supervisor (PM)



Over Prod Syl P D Crear Times Secure Services IN Prod Son J. P.W. Qty 200 Op thea 0 MEAL TRAY SET UP Temp CYCLE: 187 DL 7 RTRTRT100 do 2 2 SERVICE DOCUMENTATION 2 pkts 0000 899 800 1 pat 1/2 c $2 \, \mathrm{pks}$ 8 oz 8 oz 2 sPeanut Butter Turkey Sausage 2 oz Diet For Health Menu Items First cart out: Canned Fruit Last cart out: Margarine Sugar Sub Diet Jelly Signature Sugar BISCULT Oatmeal Milk 2% Coffee 1 oz Bread Special Instructions VEGETARIAN å Meal Counts Johnny Sack BREAKFAST Staff Refrigerated TOTALS Refrigerated Test Sacks Meal Count Documentation Labeled & Labeled & To S Yes Menu Population -ICE - Eats 528 Temp 4 MARSHALLS - SESS 57 186 BACK Sack TEST CALL meal RT $\mathbf{R}\mathbf{T}$ 88 00 2 W Population 585 Begin 6330 Prep 0200 020 0506 0330 2 slices 2 - 20z4 slices 1 each 1 each 0200 l oz 3,0 0200 HYPER CALORIC Test Trays 2 Call Backs 🔗 FRIDAY HS SNACK 1,050 Amt Prep 30es 225 1.50 Protein Protein Cookie 4 slices Bread Bread Drink $1/2 \, \mathrm{cup}$ 1/2 cup 1 pat 1 each Serv 1 cup2 pkts 2 - 20z1 each 1 each size 8 oz 8 oz Johnny Sack Bot APRIL 10, 2020 Food Service Manager Menu Items Scrambled Eggs ook Supervisor Proteins Cream Gravy Bread Fruit Drink Margarine Oatmeal Milk 2% Portions verified by: Biscuit Sugar Coffee Prepared by: Augistine Prepared by: Rev 02/2020 mps DATE: Signature: Signature: MONTON S 5 3 クラジャ となるとう のでする Joel Publo



DATE:	APRIL 10, 2020	0	FRIDAY			LUNCH					
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	alth	DI	Prod	Over
		2716	Ţ	rrep	Temp		Menu Items	18	Temp	Qty	Prod
	Taco Meat	1/2 cup	3	0030	202-	VEGETARIAN	Ground Turkey	4 oz	€:88 89	DCM)
Ovince	Corn	1/2 cup	2018	080	140.6	Cheese	Corn	1.2 с	あって	IT.	1
ヹ゙゙゙ヺヹ	Pinto Beans C PUL	l cup		0630	181.0		3 oz Pinto Beans	1 c	$\frac{\overline{\alpha}}{C}$		
the	Salsa	1/2 cup	Ham	830	PT		Salsa	1/2 c	5	7.00	
	Shredded Lettuce	1/4 cup	to par	080	9	Pinto Beans	Pinto Beans Shred Lettuce	1 c	2	(ORY)	1
Coldina	Shredded Cheese	1/4 cup		0450	9	1.5 cups				The state of the s	
Dollow Tortillas	Tortillas	2 each	36	0900	RT		Tortilla	1 ea	RT	368)
1						Shred Cheese Carned Fruit	Carres Fruit	l ea	5	B]
	Unsweet Tea	8 oz	8	0800	C,C	1/2 cup	1/2 cup Unsweet Tea	8 02	7	}\	
Portions verified by:	ified by:			Meal Con	int Docur	Count Documentation	SERVICE DOCUMENTATION	OTT A TIME			I
			Population		585	Staff 5		DINITALINIA	<u> </u>		
Signature:	Louad		Population -ICE	-ICE 22S	gC gC		First cart out:	1030			
	Cook Supervisor		MARSHALLS	LS 57) ,	Labeled &	Last cart out:	300			
Signature:	Rood Souring No.	Jan .	Call Backs	F		rted	Signature	1/2	eund		
	r ood Dei vice managel		Test Trays	1		(Yes) No					
Prepared by:	Johnny Sack	200	HS SNACK		Sack meal	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	SET U	<u>ا</u>	
Stelle	Proteins	2 - 2oz	Protein	l oz	TEST						T
1 thouse	Bread	4 slices	Bread	2 slices		Test Sacks	5,1,5	0	,	19	
	Fruit	1 each	HYPER CALORIĆ	ORIĆ	CALL		No.			2000 Jen	4
	Drink	1 each	Protein	2 - 20z	BACK			4			,
			Bread	4 slices		Labeled &	1 2 2 1	オルジェ	(
	×		Cookie	1 each	TOTALS	Refrigerated	Cortilla		, L	Kan Kan	
Rev 02/2020 mps			Drink	1 each		Yes			Ò		



DATE:	APRIL 10, 2020	0	FRIDAY	×		DINNER		N.	CVCT F	-	
Prepared by:	Menu Items	Serv	Amt Pren	Begin	Menu	Special Instructions	Diet For Health	alth		Prod	Over
, t		size	dor r own,	Prep	Temp		Menu Items	ıs	Temp	Otv	Prod
120/02	Tuna Salad	1/2 cup	7PM5	13 B	38¢	VEGETARIAN	Tuna	4 oz	240	(02)	C
10/t/01	Postillo- Potato Wedges	1/2 cup	120 ms	1300	180°	Grilled Cheese Beans	Beans	1 c	2	7,005	0
Callegan-	Callegan- Mix Vegetables	1/2 cup	7PMS	1400	198,	Sandwich	Sandwich Mix Vegetables	1 c	35	7.5%	0
۱ آ_5	Shred Lettuce	1/2 cup	75 NS	1400	370	1 oz	Shred Lettuce	1/2 c	S or	75.5	0
N. Parl	Dressing	1 oz	188	10100	KT)					Š	
	Bread	2 sl	91 Dar 1400	1400	RT		Bread	2 sl	RT	0,96	
Alomi	Ketchup	1 pkt	1 CS	1400	RT		Mustard	1 pkt	RT		0
100V	Yellow Cake	1 piece	25005 1400	1400	RT		Canned Fruit	1/2 c	(-2	155	
ارَ	Drink w/Vit C	8 oz	بلمحري.	13,00	316		Unsweet Drink	8 02.	3/10		
Portions verified by:	ified by:			Meal Cor	int Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIC	Z		
			Popul	Population 87	, ,	Staff 20					
Signature:	A 1007	7	Population -ICE	-ICE SE	W W		First cart out:	000			
	Cook Supervisor	7	$\overline{\text{MARSHALLS}} \lesssim$	TSST		Labeled &	Last cart out:	1645		•	
Signature:			Call Backs	00		Refrigerated	Signature	A B	3	3	
	rood Service Manager		Test Trays	Į.		Yes / No					
Prepared by:	Johnny Sack		HS SNACK	L d	Sack/ meal	Johnny Sack Meal Counts	ME/	MEAL TRAY SET UP	Y SET U		
	Proteins	2 - 2oz	Protein	1 oz	TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	943450	97/50	Q	0	
	Fruit	1 each	HYPER CALORI $arphi$	ORIG	CALL))	J.	7) }
	Drink	1 each	Protein	2/- 20z	BACK						
			Bread	4 slices		Labeled &			(
			Cookie	1 each	TOTALS	Refrigerated	でなり		250	5	
Rev 02/2020 mps			Drink	1 each		Yes No	7				



OPENING and CLOSING CHECKLIST

Shift Checklist	AN	Л	PI		CROC A	Comme	_	715]	LIVI
- Care Care Care Care Care Care Care Care	No	Yes	No	Yes		Comme	ents		
All areas secure, no evidence of theft	110	V	TNO	108					
Workers reported to work, no open sores		$\stackrel{\frown}{\otimes}$		X					
no skin infections		V		×					
no diarrhea		2		X					
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		X		×					
All tools and sharps inventoried				X					
All areas secure, lights out, exits locked				X					
DISH MACHINE	Т	'empe	eratur		Wash 150+	Rinse 18	10±	-	rhqp, ,
Temperature according to manufacturer's specifications			Break		15-1	89	101	900000000000	
and chemical agent used in Final Rinse			Lune		158	184-		camera	
			Dinn		155	1014			
POT and PAN SINK	Т	empe	eratur		Wash 110 °F+	Rinse 110	or+	200 p	VD PA
Final Rinse Temps determined by chemical agent used			Break		176	176		200	рш
			Lunc		170	177		Poss	07/4
			Dinn		177	177		0	Ph
FREEZER and WALK-IN			ature		Freezer 0°F	1 1	777.1	LOC	PPM
TREEZER and WALK-IIV	1 61	прега	ature		Or below	Walk-in 35-40 °F		k-in 2 40 °F	
Record temperatures, Freezer and Walk-ins				AM	-7.1	343		76	
Record temperatures, Freezer and Walk-ins				PM	-1.2	36.7	30	14	
DRY STORAGE	Temper	ratur	e 45-8	80 °F	Spice Room	Store Rm	5-43	1,1	
Record temperatures Dry Storage Areas				AM	75	60			
Record temperatures, Dry Storage Areas				PM	B3	64			
						:			
Water Temps & Handwash Areas	AM		PΝ	1					
Water Temps & Handwash Areas	AM 105-120	°F 1	PN 105-12						

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)



Secure Services and

DATE:	APRIL 11, 2020	0	SATITEDA	SDAY		RREAKTACT		CIVI	CATOT TO	-	
						I OW INTERIOR		OI	יקידי	7	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Ö	ealth	DI	Prod	Over
		SIZE		Frep	Temp		Menu Items	ms	Temp	Qty	Prod
<u>Sugarg</u>	Dry Cereal	1 cup	365	0200	27	VEGETARIAN	Bran Flakes	1 c	1.0		
50c1	Fried Eggs	2 each	505	0230	124		Turkey Ham	2 oz	70	3	3
Angusting	Bread	2 slices	Meloly	04115	RT	The state of the s	Bread	2 sl	RT	3 7	-
になる。	Jelly	2 pkts	5/5	CHIS	RT	£ 70	Diet Jelly	2 pkts	RT		ļ
/	Margarine	1 pat	1,350	STES	34	W	Margarine	1 pat	3:-	Į.	To be designed in the last of
Houng -	Fresh Fruit	1 each	Scs Aspte Zes Orcase	0430	£7.	4	Fresh Fruit	1 ea	12	1)
> 20	Sugar	2 pkts	18063	0430	RT	and the same of th	Sugar Sub	2 pkts	RT		, as (median)
1	Coffee	8 oz	,30cs	040	190)	Coffee	8 oz	190		,
Young	Milk 2%	8 oz		0420	35		Milk 2%	8 02	27		
Portions verified by:	ified by:			Meal Cor	int Docur	Count Documentation	SERVICE DOCUMENTATION	MENTATIC	Z		
	(Population		~	Staff					
Signature:	XX		Population	-ICE 52		4	First cart out:	0470	5		
	Cook Supervisor		MARSHALLS &	LS 54		Labeled &	Last cart out:	8	2 2		
Signature:	to Jazany		Call Backs	pai manuf		Refrigerated	Signature				
	Food Service Manager		Test Trays	(0)		Yes No)				
Prepared by:	Johnny Sack	+	HS SNACK	/ ~	Sack meal	Johnny Sack Meal Counts	W	MEAL TRAY SET UP	Y SET U		
Strate	Proteins	2 - 2oz	Protein	l oz	TEST					,	
•	Bread	4 slices	Bread	2 slices		Test Sacks	8998	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	7	7017	
	Fruit	1 each	HYPER CALORIC	CORIC	CALL		~ J				
	Drink	1 each	Protein	2 - 2oz	BACK		-				
			Bread	4 slices		Labeled &	Take			~·.	
			Cookie	1 each	TOTALS	Refrigerated		8	3		
Rev 02/2020 mps			Drink	1 each		Yes					



DATE:	APRIL 11, 2020	-	SATITEDAY	NAU!		LINCH) AXX	15	T	
		1				TIOMOTI		I CI	OICLE.	7	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health	alth	DI	Prod	Over
Cverca	Chicken Soled	1/9	140 160	O. P. C.	300		TATE THE TREE		Temp ○Uc	4. E.S.	Frod
1	Dana Horonia	ding war		3		VEGETARIAN	Chicken	4 oz	57	Salah	752
<u>.</u>	Vegetarian Beans	1 cup	Scare	02/00	1880	Cheese Beans	Beans	1 c	1880	Scare	Pari
Conke	Corn Salad	1/2 cup	Year	Pho	3%	3 02	3 oz Corn	1/2 c	&	-	WA.
Medina	Lettuce	1/2 cup	2. Scare	SIS	390		Lettuce	1/2 c	365	+	U/A
/bros	Bread	2 slices	4714	0 4 30	RT		Bread	2 s1	RT	17 J	WA
	Pineapple Cake	1 piece	1 Car	0460	RT		Canned Fruit	1/2 c	RT	SW COL	1/4
	Unsweet Tea	8 oz	Beak	0880	37°		Unsweet Tea	\top	2	30 can MA	4/4
Portions verified by:	ified by:			Meal Co	unt Docur	Count Documentation	SERVICE DOCUMENTATION	JENTATIC	Z		
	0 11 11		Population		ë	Staff 3					
Signature:	MAN.		Population -ICE	-ICE SCA	امر		First cart out:	00/0/			
	Cook Supervisor		MARSHALLS ST	LS ST		Labeled &	Last cart out:	11:00			
Signature:	Food Service Manager		Call Backs S Test Travs 7	$\approx r$		Refrigerated	Signature	MA I	0		
Prepared by:	Johnny Sack		TO ATER OTT) ,	Sack	Johnny Sack	1 A	ZA GW. TAG	1 E E E E		
		1	LID SINACK		meal	Meal Counts		MENT OF THE	I DEI C	7.	
	Proteins	2 - 2oz	Protein	1 oz	TEST		000	Chiefe		Dr. 0000	1
,	Bread	4 slices	Bread	2 slices		Test Sacks	て <u>い</u>			September 1	³)
	Fruit	1 each	HYPER CALORIC	OBAC	CALL		3	2 3 3 5 -	`	(2/2)	
	Drink	1 each	Protein	2 - 2oz	BACK		V				
			Bread	4 slices		Labeled &	いためつるうの		E	18 F2 B	
			Cookie	1 each	TOTALS	Refrigerated	Recos		5		
Rev 02/2020 mps			Drink	1 each		Yes			•)	

PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT AURORA ICE PROCESSING UNIT



Con Hollow											
	APRIL 11, 2020	- 1	SATURDA	DAY		DINNER		CYC	CYCLE:	₩	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth	DL	Prod	Over
5000-	Salisbury Steak	4 oz	500	1000	12	VEGETARIAN	Hamburger	4 02		25.5	
しているロ	w/ Beef Grave	1/2 cup	<u>- (S</u>	200	3	Peanut Butter	-	+)
-zavad	Rice	1/2 cup	77 Pass	Oran 1)	202	3 02	3 oz Rice	1/9.c	282	20.00	16
perez-	Greens	1/2 cup	6 R	1100	200%		Greens	+	T =	(7.00kg	3
12000	Salad	1/2 cup	ツンフ	148	37	Rice	Rice Bread	2 sl	R. C	2	10
いころ	Dressing	1 02	75	1000	RT	1 cup	1 cup Margarine		2007		7
Sero or	Cornbread	1 piece	7.6ag	1900	RT		Salad	+	3,7%	7.00	10
10110	Margarine	1 pat	-(SS _.	1700	360	Cornbread	Cornbread Diet Dressing	1 pkt	RT	15	10
Í	Drink w/Vit C	8 oz	, 2000 S. S. S	1300	358	2 pieces	2 pieces Canned Fruit	1/2 c	1-2	5	0
		((Unsweet Drink	+	35%		6
Portions verified by:	ified by:		- 1	Meal Cou	int Docur	Count Documentation	SERVICE DOCUMENTATION	TENTATIO			
		7	Population		lα	Staff 5			ĺ		
Signature:	A. 1877	É,	Population -ICE	-ICE 672	T		First cart out:	000	d		
	Cook Supervisor	7	MARSHALLS &	Cy ST		Labeled &	Last cart out:	10201			
Signature:	T) ander		Call Backs	70		75	Signature	K	13	2	N
	Food Service/Mañager		Test Trays	7		Yes No					
Prepared by:	Johnny Sack		HS SNACK	L al	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	SETU	l d	
	Proteins	2 - 2oz	Protein	1 02	TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	Chenn		(·	serviz.
	Fruit	1 each	HYPER CALORIÇ	ORIC	CALL			V = 3	T 0	100107	Ó
	-Drink	1 each	Protein	2, 20z	BACK						
			Bread	4 slices		Labeled &	(_	V	~ ~	
and the second second			Cookie	1 each	TOTALS	Refrigerated	3		したとう	٧ ٢	
Rev 02/2020 mps			Drink	1 each		/Yes / No			C	ていろりむ	
								-		1	



OPENING and CLOSING CHECKLIST

Shift Checklist	AM		PN	Л	: Al	Comme		700 I	
		es	No	Yes		Comme	ins		
All areas secure, no evidence of theft	110 1	X		103					
Workers reported to work, no open sores		X		X					
no skin infections		/	==	X					
no diarrhea		7		X					
Kitchen is in good general appearance		$\overline{}$		X					
All kitchen equipment operational & clean	Q			X					
All tools and sharps inventoried	>	Z		×					
All areas secure, lights out, exits locked	100 STR. 12 STR			X					
DISH MACHINE	Te	mpe	eratur	e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break		100	141			
and chemical agent used in Final Rinse			Lunc	h	169	184			
			Dinn		157	180			
POT and PAN SINK	Tei	mpe	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 J	nm
Final Rinse Temps determined by chemical agent used			Break		112	ILE			pin
			Lunc	h	118	119)	-	Don
			Dinn	er	120	120		700	7/2/2
FREEZER and WALK-IN	Temperature			Freezer 0°F	Walk-in	Wa	lk-in 2	77.7	
	1 emperature			Or below	35-40 °F	35-	40 °F		
Record temperatures, Freezer and Walk-ins				AM	-2	36	3	3	
Record temperatures, Freezer and Walk-ins				PM		36	3	7	
DRY STORAGE	Tempera	ture	e 45-8	0 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	62	64			
Record temperatures, Dry Storage Areas				PM	64	63			
Water Temps & Handwerk Asses	AM	T	PM	1					
Water Temps & Handwash Areas		- 1							
water Temps & Handwash Areas	105-120 °I	1	120						

Signature, Cook Supervisor (AM)

DATE

Sig

FOOD SERVICE MANAGER

DATE

DATE



Secure Services Th

DATE:	APRIL 12, 2020	0	SUNDAY	4Y		BREAKFAST		CYCI.E.	-	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	DI	Prod	Over
The second	Oatmeal, Ory Cone	1 cup	5U 8 7	5840	12	VEGETARIAN	Ostmeal Asim (10	dmar	S S	LLLOO
21 V.	Greamed Gravy	1/2 cup	2 72 x	1/2	033			1	1/1	A) Table and
New Co	Scrambled Eggs	1/2 cup	W	150%	18-80-80 M		Peanut Butter 1 oz	T.X	V	I
Homes's C	Diced Potatoes	1/2 cup	_	1-10	2024		2	RT	1 70) k
perfect	Biscuit	1 each	0 T	カナ	RT			1	五十二	¢
C 1795	Margarine	1 pat	- X0	0880	40		Fruit	BAT	1	(A
رعهر	Sugar	2 pkts	75 00 7	322C	RT		Sugar Sub 2 pks	RT	i CHE)/
Jeer Per	Coffee	8 oz	0.30	25	180			000	3) X
Michae	Milk 2%	8 oz	602	043	150		Milk 2 % 8 oz	E	E	
Portions verified by	ified by:		. "	Meal Cor	Meal Count Documentation	nentation	SERVICE DOCUMENTATION	NO		
		er i no outrempetalement	Population		80 50	Staff O				
Signature:	= 1 1 Car La.		Population -ICE S	-ICE SZ	55		First cart out: OH45	10		
	Cook Supervisor	-1	MARSHALLS SS	TS 82		Labeled &	Last cart out:			
Signature:	To Congress of		Call Backs 2	N		Refrigerated	Signature []	Carlin	1/5	
	roou service manager		Test Trays	0		Yes No			/	
Prepared by:	Johnny Sack		HS SNACK		Sack	Johnny Sack Meal Counts	MEAL TRAY SET UP	Y SET U	_ A	
	Proteins	2 - 20z	Protein	707	TEST			1000		
	Bread	4 slices	Bread	2 slices		Test Sacks	7	283	1000	
	Fruit	1 each	HYPER CALORIC	ORIC	CALL		Food &))	
7	Drink	1 each	Protein	2 - 2oz	BACK					
			Bread	4 spices		Labeled &		3.4	۲ * گر	
D (1)			Cookie	1 each	TOTALS	Refrigerated	Sec. 2	2		
Kev 02/2020 mps			Dymk	1 each		Yes) No)			
		/								



Secure Services

DATE:	APRIL 12, 2020		SUNDAY	AV		LIINCH		M	CVCI D.	b T	
		1				TOTOTT			CLE.	Ţ	
Prepared by:	Menu Items	Serv	Amt Prep		Menu	Special Instructions	Diet For Health	alth	DF	Prod	Over
0		sıze		Prep	Temp		Menu Items	ns	Temp	Qty	Prod
のであると	Turkey Ham, Slice	4 oz	140115	0%0	39°	VEGETARIAN	Turkey Ham	4 oz	362	17011	000
5	Potato Salad	1/2 cup	5	6,700)d°	Peanut Butter	Peanut Butter Steam Potatoe	1/2 с	(63	1, 486	72.5
Ker Level	Coleslaw	1/2 cup	3.50x	0%00	340	3 02	3 oz Cole Slaw	1 c	36	2.Stair	
4	w/slaw dressing		Solation	00%	-		Diet Dressing)	Sacillar	1
Q	Lettuce	1/4 cup	25az	6930	1390	Grape Jelly Lettuce	Lettuce	1 c	360	2000	1
Sec	Onion	1 slice	Car	Oglo	390	2 pkts	2 pkts Onion	1 sl	38.	7527	200
	Salad Dressing	1 pkt	Carr	0880	おして		Green Beans	1 c	1710		4//
	Mustard	1 pkt	, 10 case	0870	RT	Bread	Bread Mustard	1 pkt	RT	, 30 Car.	3
	Bread	2 slices	47/05	0%0	RT	4 slices Bread	Bread	2 sl	RT	4711	MA
	Unsweet Tea	8 oz	10 cs.	OSAC	37		Canned Fruit	1/2 c	RT	12 Car	
							Unsweet Tea	8 02	300	30,00 N/A	1/1/4 1/1/4
Portions verified by:	ified by:			Meal Cor	unt Docur	Count Documentation	SERVICE DOCUMENTATION	FENTATIC) Z		
			Population		23	Staff Z		111111111111111111111111111111111111111	3		
Signature:	Modu		Population -ICE	-ICE S29	Ó		First cart out:	0.00			
	Cook Supervisor		MARSHALLS	\sim		Labeled &	Last cart out:	125		~	
Signature:	D Jugara		Call Backs	0		Refrigerated	Signature	1	0	6	
	Food Service/Manager		Test Trays	N		(Yes) No	•				
Prepared by:	Johnny Sack		HS SNACK	M	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	<u></u>	
	Proteins	2 - 2oz	Protein	1 02	TEST			J. O.	4	~ C	
	Bread	4 slices	Bread	2 slices		Test Sacks	Colectian	25 E	3	10 tab	e de la constante de la consta
	Fruit	1 each	HYPER CALORIC	OBIC	CALL			505	_	Solo	
	Drink	1 each	Protein	2 - 2oz	BACK					1-2	
/			Bread	4 slices		Labeled &	2		2/2/2	ISMU TON	1
			Coolste	1 each	TOTALS	Refrigerated	3		SES	3	
Kev 02/2020 mps			Dyfnk	1 each		Yes No					



DATE	APRIL 12, 2020	0	SUNDAY	ΥY		DINNER		CY	CYCLE:	-	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu	Special Instructions	Diet For Health Menn Items	alth	DL	Prod	Over
١٥١٥	Burrito, Beef/Bean	4 oz	18PMS	1400	27.	VEGETARIAN	Ground Turkey	4 02	John John	1 2 C	rrog
1000	NOON - Refried Beans	1 cup	137ns	1100	2000	Cheese Burrito Pinto Beans	Pinto Beans	10	30	52) (0
1200 K	Spanish Rice	1/2 cup	8775	100	Ser	4 oz	4 oz Rice	1/2 c	202	5	
David - Salsa	Salsa	1/4 cup	$\overline{}$	1500	36		Salsa	1/4 c	300	200) —
Perez-	Lettuce	1/2 cup	1	1400	370		Broccoli	1/2 с	15%	50	9
Alam-	Dressing	1 pkt	-	12/20	RI		Lettuce	1/2 c	30	36%	
-22Jad	Cheese	1 oz		000	(N.) J.C		Diet Dressing	1 pkt	RT	15) 6
-1:100 L	Cake	1 piece	7.833	28	RT		Tortilla	1 ea	RT	150	
آ	Drink w/Vit C	8 oz	.40cs	3:00	3%		Fresh Fruit	1 ea	R	2) C
			T. Copper Desire Control of the Copper Desire Copper Desir		1		Unsweet Drink	80.80	320		
Portions verified by:	ified by:			Meal Cor	ant Docur	Count Documentation	SERVICE DOCUMENTATION	JENTATIC	N Z		
	G		Population		W	Staff $/\beta$					
Signature:	4. Mar/20		Population -ICE		MO		First cart out:	万なり			
	Cook Supervisor	3	MARSHALLS	LS 55		Labeled &	Last cart out:	020			
Signature:	Pood Souring Manage		Call Backs	Э Ć		ted	Signature	N N	1/1/2	S	
	+ ood Dei vice infallage.		lest Irays	L		/Yes/ No					
Prepared by:	Johnny Sack		HS SNACK		Sack/ meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	J.	
	Proteins	2 - 2oz	Protein	1 02	TEST				(
	Bread	4 slices	Bread	2 slices		Test Sacks	0	128 × \$25	V.	V	
	Fruit	1 each	HYPER CALORIC	ORIC	CALL)	<u>z</u>	5	\$ \frac{1}{2}	«
	Drink	1 each	Protein	2 - 2oz	BACK				0,	-200	
			Bread	4 slices		Labeled &	(QÕ		
1			Cookie	1 each	TOTALS]	Refrigerated	でのなどへ		(2	
Rev 02/2020 mps			Drink	1 each		Yes No)		さ	さすど	



North Building Temperature Log

195 Aurora Processing Center3130 Oakland St.Aurora, CO 80010

		1				_		· -	
Date .	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
4/13/2020	A-1	69.1							
4/13/2020	A-2	78.2							
4/13/2020	A-3	73.3							
4/13/2026	A-4	68.0							
4/13/2020	B-1	69.5							
4/13/2020	B-2	67.0							L
4/13/2020	В-3	70.5							
4/13/2020	B-4	72.5							
4/13/2020	C-1	70.0							
4/13/2020	C-2	72.0							
4/13/2020	C-3	73.0							
4/13/2020	C-4	69.5							
4/13/2020	D-1	71.9					N/A	N/A	N/A
4/13/2020	D-2	71.7	5				N/A	N/A	N/A
4/13/2020	E-1	71.4					N/A	N/A	N/A
4/13/2020	E-2	71.9							
4/13/2020	MED	70.0							
4/13/2020	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
4/13/2010	Intake	N/A			N/A	N/A	N/A	N/A	N/A

 Medical Showers Temperature Log

 Name:
 Date:

 ROOM

 542
 540
 538
 536
 534
 523
 522
 Tub Room

 Image: Color of the col

Temperature Taken with a Fluke Mod 52 Digital Thermometer

SIGN: Etc. E



Temperature Log South Building

195 Aurora Processing Center 3130 Oakland St. Aurora, CO 80010

Secure Services™

DAILY

Unit	AIR	WATER/sink	SHOWER	SHOWER 2
South-A	70.0			
South-B	71.9			
South-C	70.7			
South-D	72.2			
South-E	72.5			
South-F	73. 2			
South-G	72.3			
South-L	72.3			
South-M	70.0			
South-N	70.3			
South-X	71.1	-		
South-Y	71.4			
South-Z	70.7			
South-SMU	N/A			
South-SMU - Shower 3				
MED-ISO- Room 1	N/A		N/A	N/A
MED-ISO- Room 2	N/A		N/A	N/A
MED-ISO- Room 3	N/A		N/A	N/A
MEDICAL				

3 Week Recurring Schedule

1	2	3	4	5	6	7
<u>A-Day</u>	<u>B-Day</u>	<u>C-Day</u>	<u>A-Day</u>	<u>B-Day</u>	<u>C-Day</u>	<u>A-Day</u>
Colors: A	Colors: B	Colors: C	Colors: A	Colors: B	Colors: C	Colors: A
Pod, E2	Pod, D1	Pod, C2, E1	Pod, E2	Pod, D1	Pod, C2, E1	Pod, E2
Whites: B	Whites: C	Whites: A	Whites: B	Whites: C	Whites: A	Whites: B
Pod, D1	Pod	Pod, E2	Pod, D1	Pod	Pod, E2	Pod, D1
8	9	10	11	12	13	14
<u>B-Day</u>	<u>C-Day</u>	<u>A-Day</u>	<u>B-Dαy</u>	<u>C-Day</u>	<u>A-Day</u>	<u>B-Day</u>
Colors: B	Colors: C	Colors: A	Colors: B	Colors: C	Colors: A	Colors: B
Pod, D1	Pod, C2, E1	Pod, E2	Pod, D1	Pod, C2, E1	Pod, E2	Pod, D1
Whites: C	Whites: A	Whites: B	Whites: C	Whites: A	Whites: B	Whites: C
Pod	Pod, E2	Pod, D1	Pod	Pod, E2	Pod, D1	Pod
15	16	17	18	19	20	21
<u>C-Day</u>	<u>A-Day</u>	<u>B-Dαy</u>	<u>C-Day</u>	<u>A-Day</u>	<u>B-Dαy</u>	<u>C-Day</u>
Colors: C	Colors: A	Colors: B	Colors: C	Colors: A	Colors: B	Colors: C
Pod, C2, E1	Pod, E2	Pod, D1	Pod, C2, E1	Pod, E2	Pod, D1	Pod, C2, E1
Whites: A	Whites: B	Whites: C	Whites: A	Whites: B	Whites: C	Whites: A
Pod, E2	Pod, D1	Pod	Pod, E2	Pod, D1	Pod	Pod, E2

Monday

• Linen Exchange: B Pod

Tuesday

• Linen Exchange: C Pod

• Replacement Requests: A Pod, D1, E2

Wednesday

• Linen Exchange: A Pod

• **Shower Curtains:** A, B, C Pods

Thursday

• Linen Exchange: USMS, E1

• Replacement Requests: B, C Pods

Friday

• Linen Exchange: D1

Shower Curtains: A, B, C Pods
 Replacement Requests: USMS, E1

Saturday

• Linen Exchange: E2

Sunday

• Linen Exchange: USMS, E1

Blanket Exchange

- USMS & E1: First Monday of the month
- A Pod: First <u>Wednesday</u> of the month
- **B Pod:** First <u>Friday</u> of the month
- **C Pod:** First <u>Saturday</u> of the month
- **E2 & D1:** First Sunday of the month